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LIST OF PUBLICATIONS AND PATENTS
OILSEEDS AND RELATED SUBJECTS

of the
Northern Utilization Research Branch
Peoria, Illinois

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[When requesting reprints, please order by number]

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31. ☆The Market Potential for Fats and Oils in Drying Oil Uses. Odin Wilhelmy, Jr., and H. W. Barr, Jr., Battelle Memorial Institute, Columbus, Ohio. U. S. Dept. Agri. Mkt. Serv., Marketing Research Report No. 90, 126 pp. April 1955.

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/These patents are assigned to the Secretary of Agriculture. Copies of patents may be purchased from the U. S. Patent Office, Washington, D. C./

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